

THE 5TH M E N U

NEW YEAR'S EVE

WELCOME DRINK

AMUSE BOUCHE

PICKLED BEETROOT RICE RAVIOLI, BEETROOT PUREE & DUST (VG)

SOUP

CHILLED CUCUMBER, AVOCADO AND DILL SOUP (VG)

With lemon scented grissini

STARTERS

CALAMARI RISSOLE

Cilantro infused aioli & crispy pea shoot salad

OR

CHILLED CHICKEN AND PISTACHIO BALOTINE

Thinly sliced with onion marmalade, charred courgette ribbons & a hint of truffle

OR

MARINATED OYSTER MUSHROOM NIGIRI

with chilli oil & charred spring onion (VG)

MAIN COURSES

ROAST BEEF FILLET & OXTAIL CROUQUETTE

Fried plantain, wilted baby Spinach & chimichurri

OR

PAN FRIED RED SNAPPER

With braised baby gem lettuce & chardonnay broth & casava dumplings

OR

SPICY COCONUT & SOY BEAN PETHIVIER

Butternut & cumin puree & crisp red onion

DESSERT

BANANA & DARK CHOCOLATE SPRING ROLL CIGARS

dulce de leche dipping sauce & rose scented chantilly

OR

MILLE-FEUILLE OF CHEVRE MOUSSE

rhubarb compote, genoise sponge & passion gel

BUBBLES AT MIDNIGHT

75\$pp